

# Гриль с рамой из нержавеющей стали Nano Pro

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# Nano Pro Kasai Konro Grill with Stainless Steel Frame

## In partnership with Tommy Banks

A new addition to our range in response to customer demand our Nano Kasai is our smallest grill. Our Konro style grills are based on the world famous Japanese design and really elevate things to the next level when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Offering a stylish brushed stainless steel finish, floating feet and handles, natural sustainable mineral tiles the Kasai range of grills are perfect for home use and the rigours of a commercial kitchen. We always recommend to use our Kasai range with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



### STANDARD SPECIFICATION

Nano Pro - Grill size for 2-3 people

The Nano Pro Kasai Konro grill with its British made stainless steel frame makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

Our Kasai Grills Tiles are made from a natural mineral that goes through a process called exfoliation to become our Kasai Tile. Our special Kasai Tiles reflect heat back into the grill thus making the temperatures more consistent. They have been specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F We have really hit our sustainability aim here, as once the tiles are black, we can offer you replacement tiles, and the old tiles can be ground and used by gardeners. They are an effective soil conditioner that can loosen compacted soil, provide drainage, and hold three to four times its weight in water.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes on your patio tabletop with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skewers of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!

NANO PRO KASAI KONRO GRILL WITH STAINLESS STEEL FRAME



### KEY FEATURES

- + Nano Pro Grill size for 2-3 people
- + Brushed British Made Stainless Steel
- + Working temperature 107°C to 350°C
- + Includes a cooking grid as standard
- + 2 x stainless steel handles for lifting
- + 310 (L) x 230 (W) x 165 (H)mm I 7.2kg
- + 1 Year Parts and Labour Warranty
- + British made & in partnership with Tommy Banks
- + Heat Mat not included

### PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Nano Pro Kasai Konro Grill with Stainless Steel Frame	SVT-16075	6901000000
Kasai Konro Heat Mat (For Nano Pro Kasai)	SVT-16070	6901000000
Sumi Bincho Charcoal (10kg Box)	SVT-16030	6901000000

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